



LA PORTE COUNTY HEALTH DEPARTMENT
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Inspections are based on Title 410 IAC 7-24 Retail Establishment Sanitation Requirements effective November 13, 2004.

The information provided here is for informational use only. The legal documents are stored in the La Porte County Health Department and can be viewed in our office by appointment.

The unannounced, risk-based inspections are conducted from one (1) to four (4) times per year based on the establishment's menu and how extensively a food product is handled. The more the establishment handles the food (prepping/cooking/cooling/reheating etc.) the more times they are inspected. For example: a convenience store that sells gallons of milk is inspected one (1) time per year. The gallon of milk comes from a licensed processor and is properly packaged and labeled. A full service restaurant that prepares numerous potentially hazardous food items and is handling those food items through numerous stages of preparation, cooking, cooling etc. is inspected four (4) times per year.

The inspections represent a small "snap shot" in time of how the food establishment is meeting minimum sanitation requirements.

Definitions:

Date: is the date that the routine inspection was conducted.

Establishment: is the name of the retail food establishment that was inspected.

Address and City: is the physical address and city of the retail food establishment. This information helps to determine which location was inspected.

There are varying degrees of critical and non-critical violations. Just because an establishment has a violation cited does not mean that they are not meeting minimum health standards. The inspection reports that are kept on file indicate if the violation was corrected immediately or if the operator needed more time. You are encouraged to inquire about each specific violation cited.

Critical: means a provision of the above mentioned rule that, "if in noncompliance, is more likely than other violations to significantly contribute to food contamination, illness or environmental health hazard."

Examples of a critical violation are (not an all-inclusive list): temperature violations, employees not washing their hands, cross-contamination, improper chemical storage, rodent droppings, infestation, employees touching ready-to-eat foods with bare hands, sewage back up or power outage, absence of a consumer advisory; adulterated foods etc. Again this list is not all inclusive.

Non-Critical Violations: means noncritical violations do not directly relate to foodborne illness risk, but are preventive measures that include practices and procedures which effectively control environmental conditions. Left uncorrected, noncritical violations can undermine the overall food safety program of an establishment and lead to the development of critical violations.

Examples of non-critical violations (not an all-inclusive list): food handler not wearing a hair restraint, chipped floor tiles, walls with holes, ventilation not working properly or with grease accumulation, unlabeled bulk foods, food handler washing their hands in the wrong sink designated for food/dishes/utensils, soiled floors, walls and/or ceilings, soiled can opener etc. Again this list is not all inclusive.

Repeat: means a critical or non-critical that was cited in two consecutive inspections. This indicates that the violations were not corrected or recurred from one inspection to the next. **Routine Inspection:** means regularly scheduled inspection based on risk category.

30 Day Inspection: means thirty (30) days probationary inspection for all new operators, new construction or remodel.

Probationary Inspection: means an inspection conducted if an establishment is placed on probation for failure to meet minimum sanitation requirements.

Month of May 2020		
R = Routine Inspection	P = Probationary Inspection	30 = 30 Day Inspection

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